

Faye Johnson

faye.johnson@hotmail.com | (462) 850-6475 | Lake Armandbury, Svalbard & Jan Mayen Islands |
<https://linkedin.com/in/Faye.Johnson>

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

TECHNICAL SKILLS

Cuisine Styles

Plant-based • Asian Fusion • French • Mediterranean

Kitchen Skills

Butchery • Plating • Baking

Operations

Catering • Supplier Negotiation • Inventory Management

Soft Skills

Training • Time Management • Quality Control

EMPLOYMENT HISTORY

Private Chef — Glover Inc (Nov 2019 - Present)

- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 251 guests with 95%+ client satisfaction.

Line Cook — Koelpin - King (Feb 2020 - Present)

- Maintained food cost under 23% with vendor negotiations and waste controls.
- Catered private events for up to 179 guests with 95%+ client satisfaction.

Executive Chef — Feil, Jenkins and Cummings (Mar 2018 - Jun 2019)

- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Maintained food cost under 28% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Hand, Hilll and Sporer University (2018)

PROJECTS

viriliter - Streamlined national methodology <https://outlying-newsstand.com/>

audentia - Phased local approach

REFERENCES

Jensen Gorczany — Executive — Antoinette54@yahoo.com